



Slow Cooker Pineapple Pork Loin

## Introduction

Slow cookers are a fantastic way to prepare meals that are both easy and flavorful. One exceptional recipe is the Slow Cooker Pineapple Pork Loin. This dish combines the sweetness of pineapple with the savory flavor of pork, resulting in a mouthwatering feast that is perfect for any occasion. Whether you're hosting a dinner party or simply looking for a comforting family meal, this recipe will impress your guests and satisfy your taste buds.

## Detailed Ingredients with measures

- 3-4 pounds pork loin
- 1 can (20 ounces) pineapple chunks in juice
- 1 cup soy sauce
- 1/4 cup brown sugar
- 1 tablespoon minced garlic
- 1 tablespoon grated fresh ginger
- 1 teaspoon black pepper
- 1 teaspoon onion powder

## Prep Time

Prep time for this delicious dish is approximately 10 minutes. This short duration makes it easy to get the meal started without taking too much of your day.

## **Cook Time, Total Time, Yield**

Cook time is around 6-8 hours on low or 3-4 hours on high in your slow cooker. The total time from prep to serving can be between 6 hours and 8 hours, depending on the cooking setting you choose. This recipe yields about 6-8 servings, perfect for family gatherings or meal prep for the week ahead. Enjoy the delightful flavors of pineapple and pork that come together to create a dish your loved ones will ask for again and again.



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## Detailed Directions and Instructions

### **Step 1: Prepare the Ingredients**

Gather all the ingredients necessary for the recipe, including the pork loin and the pineapple.

### **Step 2: Season the Pork Loin**

Rub the pork loin with your desired seasonings to enhance the flavor.

### **Step 3: Place in Slow Cooker**

Put the seasoned pork loin into the slow cooker, ensuring it fits properly without crowding.

### **Step 4: Add Pineapple**

Pour the pineapple chunks along with their juice over the pork loin in the slow cooker.

### **Step 5: Cook on Low**

Set the slow cooker to low and let it cook for several hours, allowing the flavors to meld together.

### **Step 6: Check for Doneness**

After the cooking time, check to make sure the pork is cooked through and tender.

### **Step 7: Serve and Enjoy**

Once done, serve the pineapple pork loin hot, and enjoy the meal.

## Notes

### **Note 1: Cooking Time**

Cooking times may vary based on your specific slow cooker. Make adjustments as necessary.

### **Note 2: Leftovers**

Store any leftovers in an airtight container in the refrigerator for optimal freshness.

### **Note 3: Serving Suggestions**

This dish pairs well with rice or a fresh salad for a complete meal.



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**Cook techniques**

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